

CLAIMS:

1. A method of improving flavor stability in a food product, comprising  
incorporating at least one cyclodextrin in the food product in an amount effective  
5 to improve flavor stability.
2. The method of claim 1, wherein the cyclodextrin comprises alpha cyclodextrin.
3. The method of claim 1, wherein the cyclodextrin is applied topically to the food  
10 product.
4. The method of claim 3, wherein the cyclodextrin is applied to the food product after  
the final heat treatment of the food product.
- 15 5. The method of claim 1, wherein the cyclodextrin is internally incorporated in the food  
product.
6. A method of improving textural stability of a food product, comprising  
incorporating at least one cyclodextrin in the food product in an amount effective  
20 to improve textural stability.
7. The method of claim 6, wherein the cyclodextrin comprises alpha cyclodextrin.
8. The method of claim 6, wherein the cyclodextrin is applied topically to the food  
25 product.
9. The method of claim 8, wherein the cyclodextrin is applied to the food product after  
the final heat treatment of the food product
- 30 10. The method of claim 6, wherein the cyclodextrin is internally incorporated in the  
food product.

11. The method of claim 6, wherein the food product comprises a plurality of components, wherein the water content difference between two of the components is at least 1%.

5

12. A method of forming a food treatment composition, comprising:

- a) providing a cyclodextrin;
- b) hydrating the cyclodextrin with water; and
- c) mixing the hydrated cyclodextrin with a fat to form a cyclodextrin/fat

10 composition.

13. A food treatment composition comprising a hydrated cyclodextrin intimately mixed with a fat.

15 14. The food treatment composition of claim 13, wherein the fat is selected from the group consisting of soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, palm oil, palm kernel oil and coconut oil.

15. A method of treating a food composition, comprising:

20 a) providing the cyclodextrin/fat composition of claim 13;  
b) incorporating the cyclodextrin/fat composition in the food composition.

16. A method of treating a food product, comprising:

25 a) providing the cyclodextrin/fat composition of claim 13;  
b) topically applying the cyclodextrin/fat composition to the food product.

17. A food product having the cyclodextrin/fat composition of claim 13 incorporated therein.

30 18. A food product having the cyclodextrin/fat composition of claim 13 topically applied thereto.

19. A method of making a food product, comprising

a) determining information indicative of the impact that an amount of cyclodextrin has upon a textural stability characteristic of a food product,

5 b) using the information determined in step b) to formulate a food product recipe comprising cyclodextrin.

20. A method of making a food product, comprising

a) determining information indicative of the impact that an amount of cyclodextrin has upon a flavor stability characteristic of a food product,

10 b) using the information determined in step b) to formulate a food product recipe comprising cyclodextrin.